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03981663 FAT AND OIL COMPOSITION FOR COATING SURFACE OF STARCH
FOOD AFTER BOILING AND STEAMING

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Journal: Section: C, Section No. 1050, Vol. 17, No. 200, Pg. 32, April 20, 1993
(19930420)**ABSTRACT**

PURPOSE: To obtain the title composition maintaining qualities and flavor of Chinese noodles, comprising a specific phospholipid mixture.

CONSTITUTION: The objective composition comprising a phospholipid mixture (preferably one wherein 0.01-20wt.% total amount of phosphatidyl choline and phosphatidyl ethanolamine remain in phospholipid) having a ratio of weight of phospholipid not containing N to weight of phospholipid containing N of ≥ 1.0 and/or a glyceride mixture containing 10-99.9wt.% (preferably 15-80wt.%) diglyceride to give the objective food.

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